

Black Bean and Salsa Soup

*Yield: 50 servings

Portion Size:

Precost	Portion	Ingredient	<u>50</u> <u>Servings*</u> Amounts	For Servings	Directions
		Black beans, drained and rinsed Vegetable broth, see recipe Salsa, chunky Cumin, ground Sour cream	3 ½ #10 cn 1 gal, 2 ½ c 1 #10 can ¼ cup 3 c, 2 Tbsp		<ol style="list-style-type: none"> 1. In the VCM or food processor, combine beans, vegetable broth, salsa and cumin. 2. Blend until very smooth. 3. Heat the blended bean mixture over medium heat until an internal temperature of 140°F. 4. Serve with a 4 ounce ladle. Top each bowl with 1 Tbsp sour cream.